

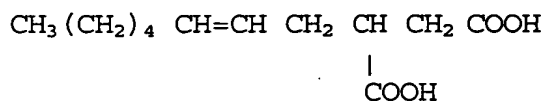
CLAIMS

- 1) A beverage product comprising a container holding a liquid beverage component and sufficient nitrogen gas to give a gas pressure in the head space of at least about 3.3 bar at 5°C, said liquid beverage comprising an organoleptically acceptable foam-maintaining system such that when the liquid beverage is poured from the container a foam is generated, the volume of which is maintained at greater than about 80% of its initial volume for a period of at least about 10 minutes.
- 2) A beverage product as claimed in claim 1 wherein the volume of the foam is maintained at greater than about 80% of its initial volume for a period of at least about 30 minutes.
- 3) A beverage product as claimed in claim 1 wherein the initial volume of the foam is less than about 20% of the volume of the liquid beverage.
- 4) A beverage product as claimed in claim 1 wherein the pressure of nitrogen in the head space of the container is in the range about 3.3 to about 6 bar at 5°C.
- 5) A beverage product as claimed in claim 1 wherein the foam maintaining system of the liquid beverage comprising octenylsuccinic acid modified starch, and at least one surface active agent selected from the group consisting of

acyl lactylate salts, proteins, protein hydrolysates and sucrose esters and mixtures thereof.

6) A beverage product as claimed in claim 5 wherein the octenylsuccinic acid modified starch is prepared by forming a covalent complex of a hydrophilic waxy maize starch with an octenylsuccinic acid moiety

7) A beverage product as claimed in claim 5 wherein the octenylsuccinic acid is a carboxy substituted undecenoic acid of formula



8) A beverage product as claimed in claim 5 wherein the percentage molar substitution of octenylsuccinic acid groups in the range of about 1.9 to about 3%.

9) A beverage product as claimed in claim 5 wherein percentage molar substitution of octenylsuccinic acid groups is about 2.2%.

10) A beverage product as claimed in claim 5 wherein molecular weight of the octenylsuccinic acid modified starch is in excess of about 100,000 kDa.

- 11) A beverage product as claimed in claim 5 wherein the octenylsuccinic acid modified starch comprises about 0.25 to about 3.0% by weight of the liquid beverage component.
- 5 12) A beverage product as claimed in claim 5 wherein the octenylsuccinic acid modified starch comprises about 0.75 to about 1.5% by weight of the liquid beverage component.
- 10 13) A beverage product as claimed in claim 5 wherein the acyl lactylate salt comprises an acyl moiety containing 8 to 16 carbon atoms.
- 14) A beverage product as claimed in claim 13 wherein the acyl moiety of the acyl lactylate salt contains 10 to 14 carbon atoms.
- 15 15) A beverage product as claimed in claim 13 wherein the acyl moiety of the acyl lactylate salt contains around 12 carbon atoms.
- 20 16) A beverage product as claimed in claim 5 wherein the acyl lactylate salt is a sodium or calcium salt
- 25 17) A beverage product as claimed in claim 5 wherein the acyl lactylate salt is calcium stearoyl lactylate, sodium stearoyl lactylate or mixtures thereof.

- 18) A beverage product as claimed in claim 5 wherein the acyl lactylate salt comprises about 0.005 to about 1% by weight of the liquid beverage.
- 5 19) A beverage product as claimed in claim 5 wherein the acyl lactylate salt comprises about 0.01 to about 0.5% by weight of the liquid beverage.
- 10 20) A beverage product as claimed in claim 5 wherein the proteins and protein hydrolysates are those contained in or derived from milk
- 15 21) A beverage product as claimed in claim 5 wherein the proteins and protein hydrolysates are selected from sodium caseinate, whey protein isolates or milk protein hydrolysates
- 22) A beverage product as claimed in claim 5 wherein the sucrose ester is predominantly a monoester.
- 20 23) A beverage product as claimed in claim 5 wherein the sucrose ester is prepared from sucrose and fatty acids derived from edible fats and oils, said fatty acids containing 8 to 16 carbon atoms
- 25 24) A beverage product as claimed in claim 23 wherein the fatty acid is caprylic acid, lauric acid, myristic acid, palmitic acid, stearic acid or mixtures thereof

25) A beverage product as claimed in claim 5 wherein the sucrose ester comprises about 0.02 to about 0.4% by weight of the liquid beverage.

5 26) A beverage product as claimed in claim 5 wherein the sucrose ester comprises about 0.05 to about 0.3% by weight of the liquid beverage.

27) A method of making a beverage product comprising a
10 container holding a liquid beverage component and nitrogen gas, said liquid beverage comprising an organoleptically acceptable foam-maintaining system, said method comprising the steps of:-
incorporating the organoleptically acceptable foam-
15 maintaining system into the liquid beverage,
placing the liquid beverage into the container,
adding sufficient liquid nitrogen to the container to provide
a head space pressure of about 3.3 to about 6 bar at 5°C in
the container after sealing, and
20 sealing the container.

28) A method of making a beverage product comprising a
container holding a liquid beverage component and nitrogen
25 gas, said liquid beverage comprising octenylsuccinic acid modified starch, and at least one surface active agent selected from the group consisting of acyl lactylate salts, proteins, protein hydrolysates and sucrose esters and mixtures thereof, said method comprising the steps of:-

incorporating the octenylsuccinic acid modified starch and
the at least one surface active agent into the liquid
beverage,

placing the liquid beverage into the container,

5 adding sufficient liquid nitrogen to the container to provide
a head space pressure of about 3.3 to about 6 bar at 5°C in
the container after sealing, and
sealing the container.